

montpellier

Built-in Double Oven

User Manual

MD090

Please read this user manual first!

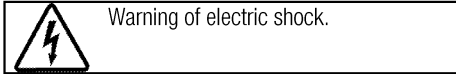
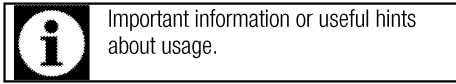
Dear Customer,

Thank you for purchasing this montpellier product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sülüce/Istanbul/TURKEY
Made in TURKEY

1 Important instructions and warnings for safety and environment 4

General safety 4
 Electrical safety 4
 Product safety 5
 Intended use 6
 Safety for children 7
 Disposing of the old product 7
 Package information 7

2 General information 8

Overview 8
 Package contents 9
 Technical specifications 9

3 Installation 10

Before installation 10
 Installation and connection 11
 Future Transportation 13

4 Preparation 14

Tips for saving energy 14
 Initial use 14
 Time setting 14
 First cleaning of the appliance 14
 Initial heating 14

5 How to operate the oven 15

General information on baking, roasting and grilling 15
 How to operate the electric oven 15
 Operating modes 16
 Using the oven clock 16
 Using the clock as an alarm 17
 Cooking times table 18
 How to operate the top oven 19
 Cooking times table 19
 How to operate the top grill 20
 Top oven cooking times table for grilling 20

6 Maintenance and care 21

General information 21
 Cleaning the control panel 21
 Cleaning the oven 21
 Removing the oven door 21
 Removing the door inner glass 22
 Replacing the oven lamp 22

7 Troubleshooting 23

8 Guarantee and Service 24

1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.

- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly

qualified persons in order to avoid a hazard.

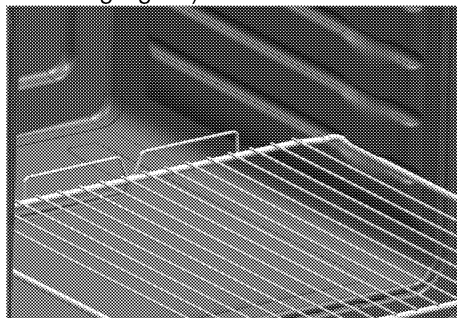
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat

accumulation might damage the bottom of the oven.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.

- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It

may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

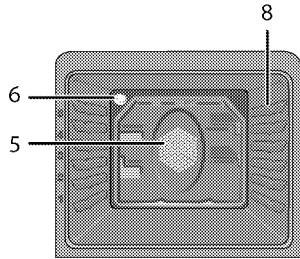
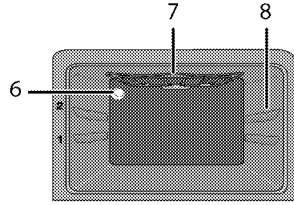
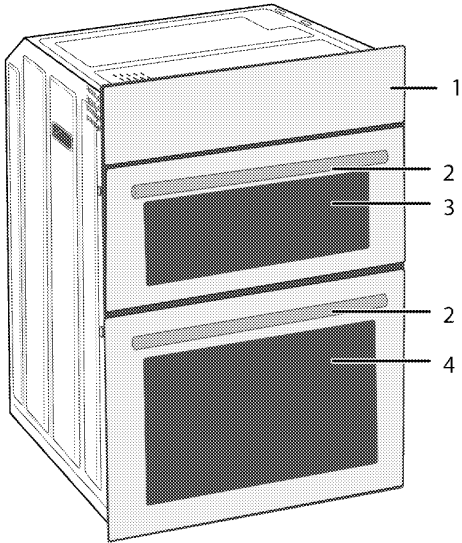
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

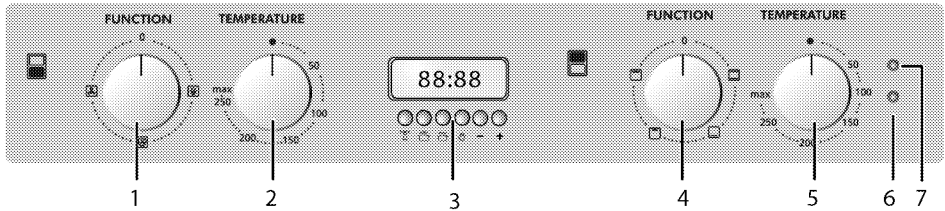
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- | | | | |
|---|---------------|---|--------------------------------|
| 1 | Control panel | 5 | Fan motor (behind steel plate) |
| 2 | Handle | 6 | Lamp |
| 3 | Top oven | 7 | Grill heating element |
| 4 | Main oven | 8 | Shelf positions |



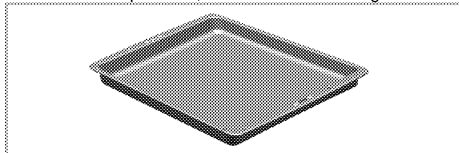
- | | |
|---|-------------------------------|
| 1 | Main oven function knob |
| 2 | Main oven thermostat knob |
| 3 | Digital timer |
| 4 | Top oven function knob |
| 5 | Top oven thermostat knob |
| 6 | Thermostat lamp for main oven |
| 7 | Thermostat lamp for top oven |

Package contents



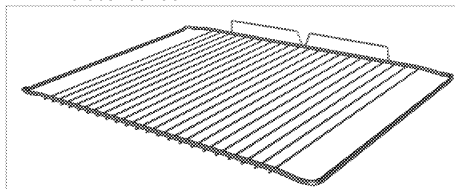
Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**
2. **Oven tray**
Used for pastries, frozen foods and big roasts.



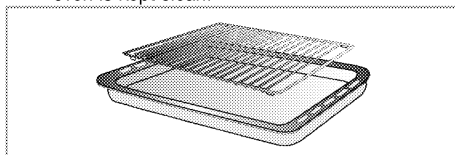
3. Wire Shelf

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



4. Small wire shelf

It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



Technical specifications

GENERAL	
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	4.2 kW
Fuse	min. 25 A
Cable type / section	H05VV-FG 3 x 2,5 mm ² or equivalent
OVEN/GRILL	
External dimensions (height / width / depth)	890 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**880 or 900 mm/560 mm/min. 550 mm
Main oven	Fan oven
Inner lamp	15/25 W
Top oven	Conventional oven
Inner lamp	15/25 W
Grill power consumption	2.2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.
Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 10.*



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety

distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.
- The following installation drawings are representational and may not match exactly with your appliance.



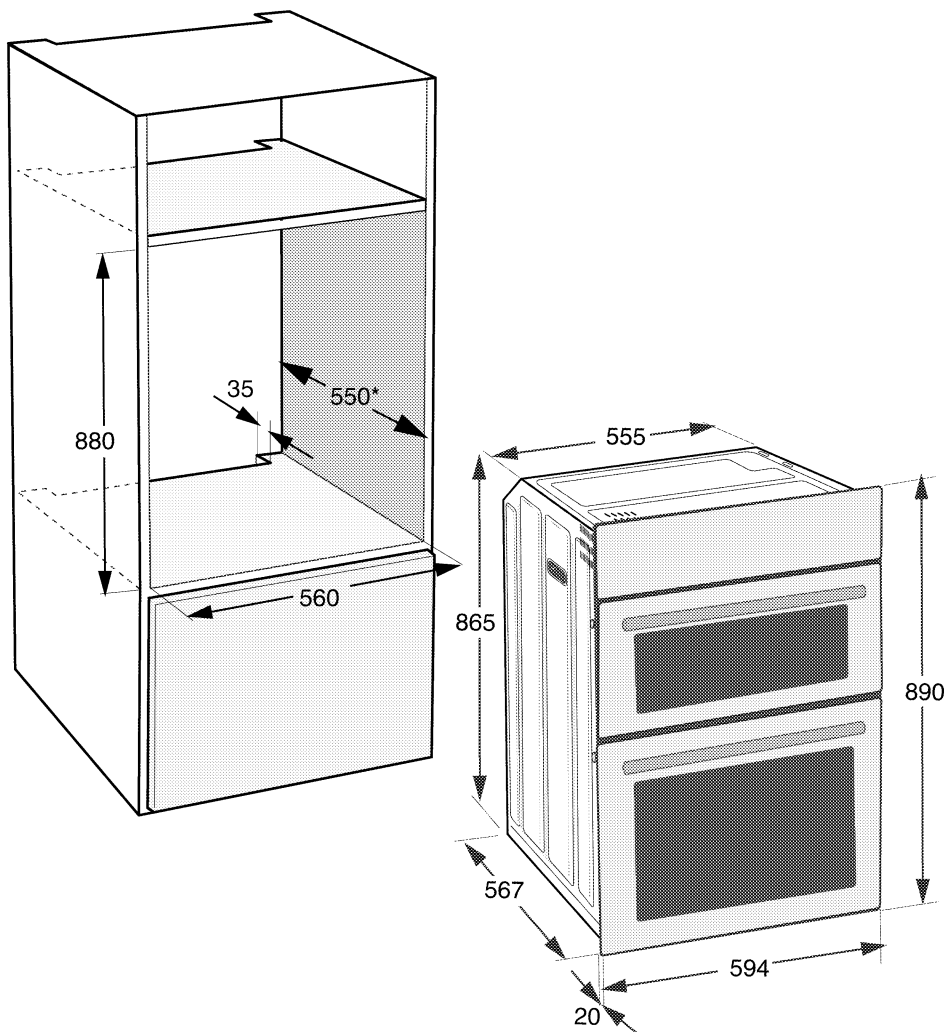
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



The door and/or handle must not be used for lifting or moving the appliance.



If the appliance has wire handles, push the handles back into the side walls after moving the appliance.



* min.

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that

will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

**DANGER:**

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

**DANGER:**

Before starting any work on the electrical installation, disconnect the product from the mains supply.

There is the risk of electric shock!

Connecting the power cable

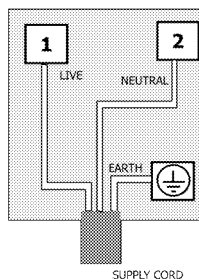
1. If a power cable is not supplied together with your product, a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed accordance with the IEE regulation. Failure to obey this instruction may cause operational problems and invalidate the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.



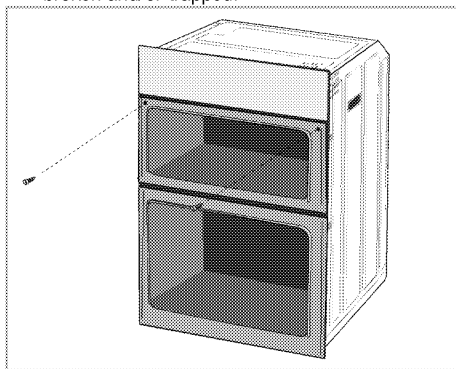
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



Power cable must not be longer than 2 m because of safety reasons.

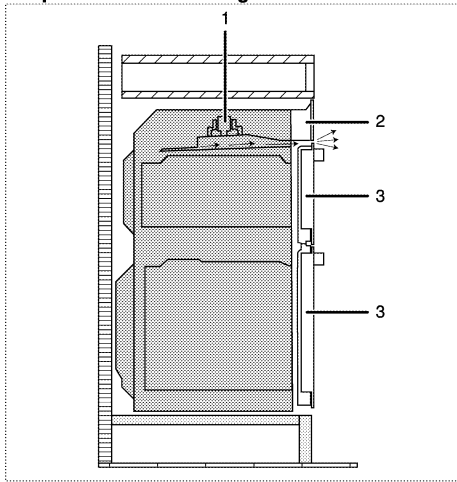
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.



Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check

1. Plug in the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.



Do not place any objects onto the product and move it in upright position.



Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

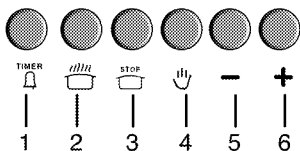
- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Time setting



Before you can use the oven, the time must be set. If the time is not set, oven will not operate.



Keys:

- 1 Alarm key
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Unscheduled cooking
- Time adjustment keys:
- 5 Minus key
 - 6 Plus key
1. Keep keys (1) and (2) pressed.

2. Press (5) or (6) keys to set the time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the relevant key pressed, the minutes will increase and reset faster.
3. Release keys (1) and (2).

First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest oven power; See *How to operate the electric oven, page 15*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 15*



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER:

Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such

a way that the space covered does not exceed the size of the heater.

- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

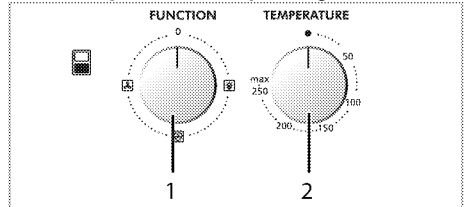


Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

How to operate the main oven

Select temperature and operating mode



1 Main oven function knob

2 Main oven thermostat knob

1. Set the Function knob to the desired operating mode.

2. Set the Temperature knob to the desired temperature.

» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

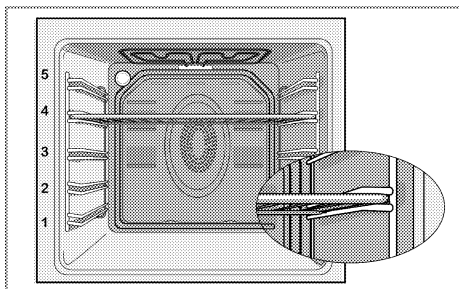
Switching off the electric oven

Turn the function knob and temperature knob to off (upper) position.

Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.



Operating modes

All functions in your oven (including the main oven) are described in this section.

The order of operating modes shown here may be different from the arrangement on your product.

Oven lamp



The oven is not heated. Only the oven lamp is turned on.

Possibly, the external cooling fan will also operate to avoid heating of the compartments.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation.

Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

Fan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

Grill



Small grill at the ceiling of the oven is in operation. Suitable for grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

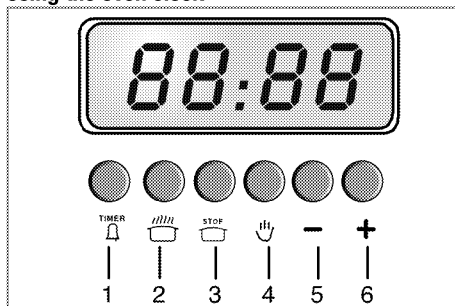
Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Using the oven clock



Keys:

- 1 Alarm key
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Unscheduled cooking
- Time adjustment keys:
- 5 Minus key
 - 6 Plus key



Maximum time that can be set for end of cooking is 23 hours 59 minutes.

Program will be cancelled in case of power failure. You must reprogram the oven.

Switch on fully automatic operation

In this operation mode you can enter the cooking time after entering the end of cooking time. Oven will

calculate the time to start cooking and it will operate automatically at the designated time.

1. Make sure that the clock is correct.
2. Put your dish into the oven and close the door.
3. Keep the key (3) pressed.
4. Press (5) or (6) keys to set the end of cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

» **AUTO** symbol on the display.

5. Release the key (3).
6. Keep the key (2) pressed.
7. Press (5) or (6) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

8. Release the key (2).

9. Put your dish into the oven.

10. Select operation mode and temperature.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The cooking symbol appears on the display during the cooking process.

11. Press the key (3) when cooking completes and the alarm sounds.

12. Turn off the oven with the Temperature knob and/or Function knob.

13. Press the key (4).

» **AUTO** symbol on the display disappears.

Switch on semi-automatic operation

In this operation mode, oven starts cooking once you enter the cooking time.

1. Keep the key (2) pressed.
2. Press (5) or (6) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

» **AUTO** symbol appears on the display.

3. Release the key (2).

4. Put your dish into the oven.

5. Select operation mode and temperature.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The cooking symbol appears on the display during the cooking process.

6. Press the key (3) when cooking completes and the alarm sounds.

7. Turn off the oven with the Temperature knob and/or Function knob.

8. Press the key (4).

» **AUTO** symbol on the display disappears.



If you press the key (2) while cooking is in progress, remaining cooking time will be displayed briefly.

Stopping the cooking

1. Keep the key (2) pressed.

2. Keep the key (5) pressed until "0.00" appears on the display as the remaining cooking time.

3. Release the key (2).

4. Press the key (4).

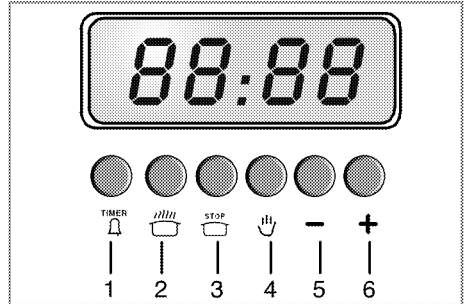
» **AUTO** symbol on the display disappears.

5. Turn off the oven with the Temperature knob and/or Function knob.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



Keys:

- 1 Alarm key
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Unscheduled cooking
- Time adjustment keys:
- 5 Minus key
 - 6 Plus key

Setting the alarm clock

1. Keep Alarm key (1) pressed.



Maximum alarm time can be 23 hours and 59 minutes.

2. Press (5) and (6) keys to determine how long after the alarm will sound. Press the key repeatedly to increase or reset the time with increments of 1

minute. If you keep the key pressed, the minutes will increase and reset faster.

- » Alarm clock symbol appears on the display.
- 3. Release Alarm key (1).



If you press Alarm key (1) when the alarm clock is activated, remaining cooking time will be displayed briefly.

Turning off the alarm

1. Press End of Cooking Time key (3) when the alarm sounds.

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

» Alarm clock symbol on the display disappears.

If you want to cancel the alarm:

1. Keep Alarm key (1) pressed.
 2. Keep the key (5) pressed until "0.00" appears on the display as the remaining time.
 3. Release Alarm key (1).
- » Alarm clock symbol on the display disappears.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		3	175	30 ... 40
	2 levels		1 - 5	175	45 ... 50
	3 levels		1 - 3 - 5	180	45 ... 55
Cakes in mould*	One level		2	175	50 ... 60
	Cakes in cooking paper*	One level	3	175	25 ... 35
		2 levels		1 - 5	175
Sponge cake*	One level		3	200	8 ... 15
	Cookies*	One level	3	175	25 ... 30
		2 levels		1 - 5	170 ... 190
Dough pastry*	One level		3	200	35 ... 45
	2 levels		1 - 5	200	50 ... 60
	3 levels		1 - 3 - 5	200	55 ... 65
Rich pastry*	One level		3	200	25 ... 35
	2 levels		1 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	190	45 ... 55
Leaven*	One level		3	200	35 ... 45
Lasagna*	One level		3	200	30 ... 40
Beef steak (whole) / Roast	One level		3	25 min. 250/max. then 160 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 220 then 180 ... 190	70 ... 90
Roasted chicken	One level		2	15 min. 250/max. then 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250/max. then 190	150 ... 210
Fish	One level		3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

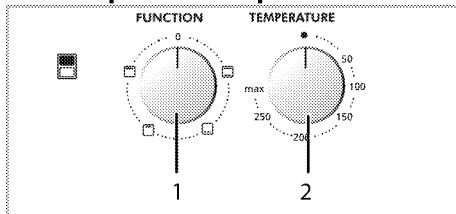


Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the top oven



- 1 Top oven function knob
- 2 Top oven thermostat knob

Operating modes of the electric oven are selected with Function knob. Temperature setting is made with Thermostat knob.

All oven functions are turned off by turning the relevant knob to Off (upper) position.

Select temperature and operating mode

1. Set the Thermostat knob to the desired temperature.
2. Set the Function knob to the desired operating mode.

» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

Switching off the electric oven

Turn the Function knob and thermostat knob to Off (upper) position.

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.



Maximum load capacity of oven tray: 4 kg (8.8 lb).

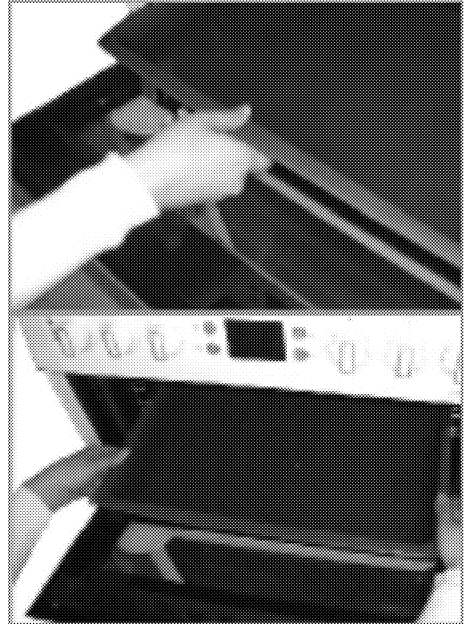


1st rack of the oven is the **bottom** rack.

- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.

It is important to position the wire grill on the wire shelf correctly. The wire grill must be placed so that it will fit into the opening of the wire shelf as illustrated in the figure.

When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.



Baking and roasting



1st rack of the oven is the **bottom** rack.

Food	Cooking level number	Position	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level		2	175	25 ... 30
Cake in mould	One level		1	175	25 ... 30
Cakes in paper	One level		1	175	25 ... 30
Sponge cake	One level		2	200	5 ... 10
Cookies	One level		2	175	25 ... 30
Dough pastry	One level		2	200	35 ... 40
Filled savory pastry	One level		1	180	25 ... 35
Leaven	One level		1	190	35 ... 45
Lasagna	One level		1	180	30 ... 40
Pizza	One level		1	200	15 ... 20
Beefsteak (whole)/ Roast	One level		2	25 min. 250 after 180 ... 190	100 ... 120
Lamb haunch (casserole)	One level		2	25 min. 220 after 180 ... 190	70 ... 90
Roast chicken	One level		1	15 min. 250 after 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250 after 190	150 ... 210
Fish	One level		2	200	20 ... 30

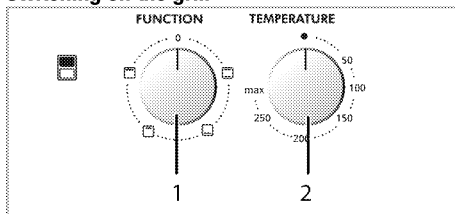
How to operate the top grill



WARNING

Close oven door during grilling.
Hot surfaces may cause burns!

Switching on the grill



1 Top oven function knob

2 Top oven thermostat knob

1. Set the Function knob to Grill symbol.
2. Set the temperature to maximum level.
3. If required, perform a preheating of about 5 minutes.

» Thermostat (temperature) light turns on.

Switching off the grill

1. Turn the Grill control knob to Off (upper) position.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Top oven cooking times table for grilling Grilling with electric grill



1st rack of the oven is the **bottom** rack.

Food	Insertion level	Grilling time (approx.)
Fish	1..2	20..25 min. #
Sliced chicken	1..2	25...35 min.
Lamb chops	1..2	20..25 min.
Roast beef	1..2	25...30 min. #
Veal chops	1..2	25..30 min. #
Toast bread	1..2	1...2 min.

depending on thickness

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven

Clean oven door

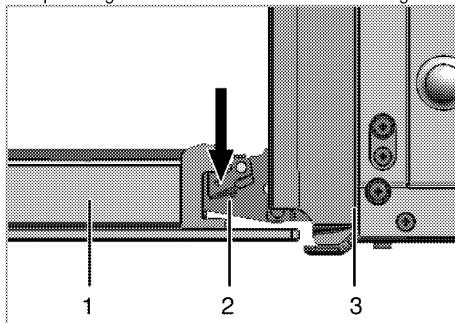
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



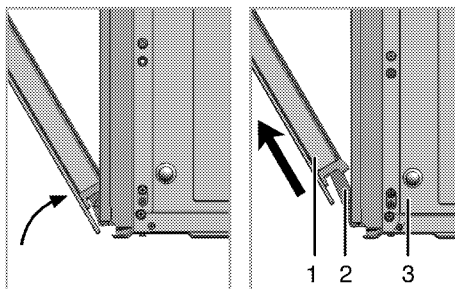
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

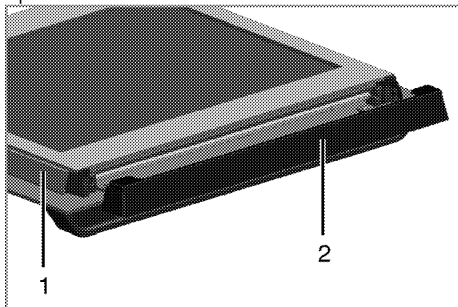


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

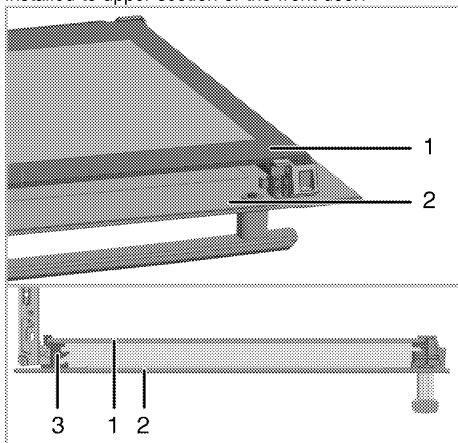
The entire inner glass panel of the oven door can be removed for cleaning.

Open the oven door.



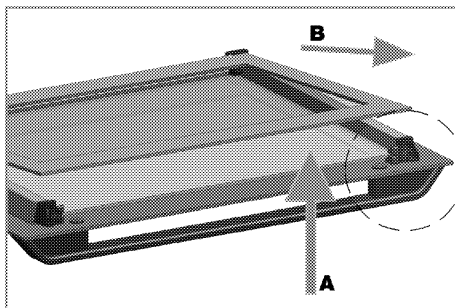
- 1 Frame
- 2 Plastic part

Pull towards yourself and remove the plastic part installed to upper section of the front door.



- 1 Inner glass panel
- 2 Outer glass panel
- 3 Plastic glass panel slot-Lower

As illustrated in figure, raise the innermost glass panel (1) slightly in direction A and pull it out in direction B.



When installing the inner glass panel (1), make sure that the printed side of the panel faces towards the inner.

It is important to seat lower corner of inner glass panel into the lower plastic slot.

Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp



DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!



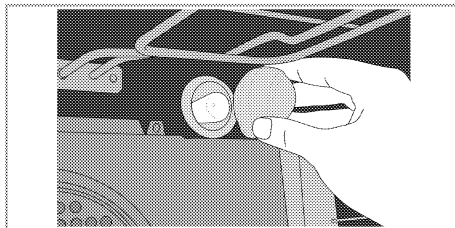
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 9* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
(In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

8 Guarantee and Service

Your new **montpellier** appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee:

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorized modification or Inexpert repair.
 - Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
 - Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
 - Use of the appliance by anyone other than the Householder.
 - Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Repairtech and/or carried out by a non-approved Repairtech engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To Register your Appliance simply complete the card in your appliance pack and return it with a stamp affixed or *Alternatively* you can Register online at www.repairtechuk.com

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Repairtech Service Helpline on:

01527-888133

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.

Your service call cannot progress without this information.